

NTO Crne Gore – INFO Servis 1300 (24 h)
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LTO Prijestonice Cetinje
Cetinje, Bajova 2
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www.cetinje.travel

NP Lovćen
Tel: 041 231 570, 041 761 128, 069 328 858
e-mail: uskokovicm@yahoo.com
www.nparkovi.co.me
Radno vrijeme: od 09 do 18 h
(od 01. maja do 01. novembra)

NP Skadarsko jezero
Tel: + 382 20 658 071
Email: jpnpcg@t-com.me
www.nparkovi.co.me
Radno vrijeme: 09-18 h
(od 01. maja do 01. novembra)

„Mauzolej na Lovćenu“
Kontakt: 069 050 024
Radno vrijeme: 09-18 h

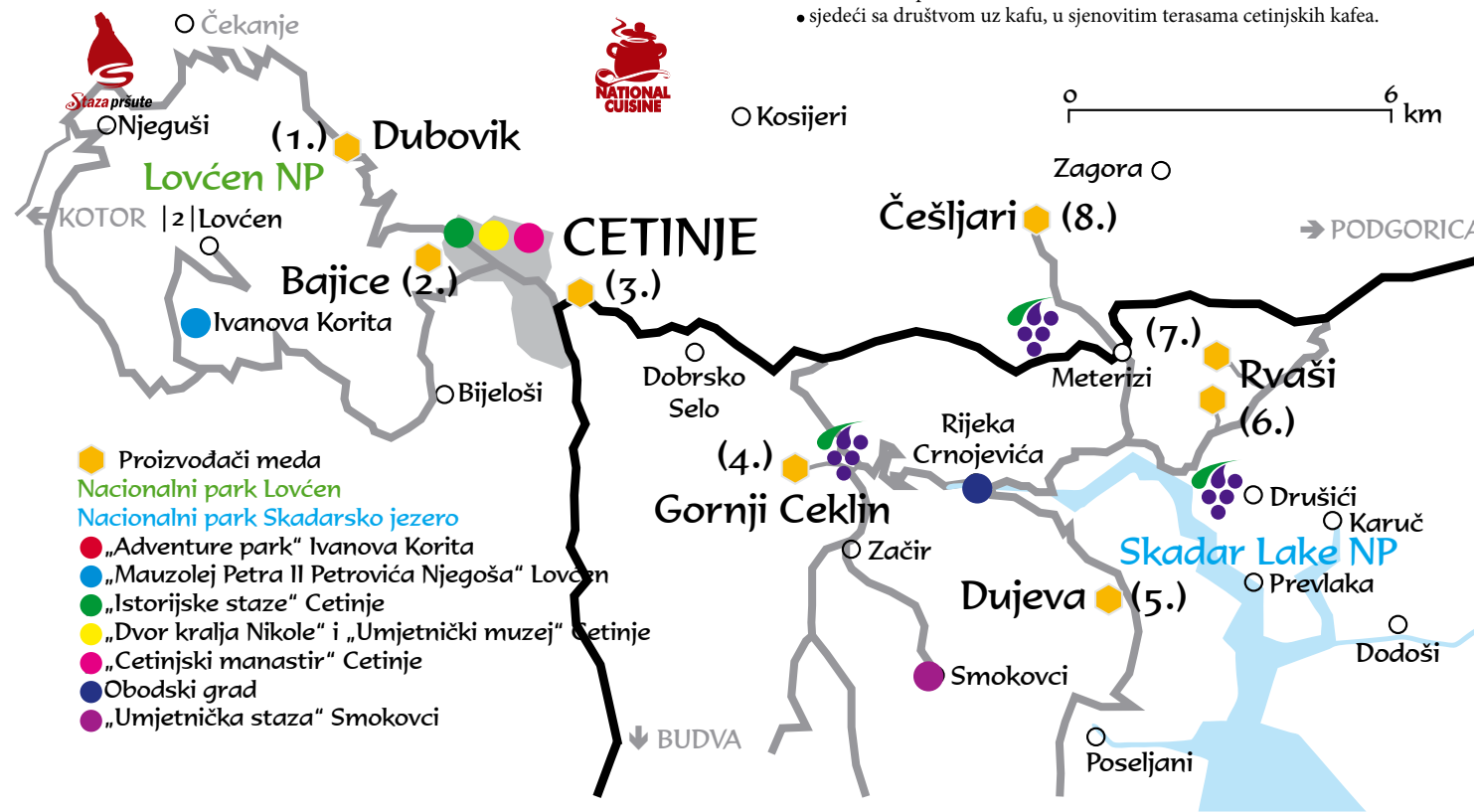
„Narodni muzej Crne Gore“
Tel: +382 41 230 310
Email: nmcg@t-com.me
www.mnmuseum.org
Radno vrijeme: od 09 do 18 h

Nacionalno udruženje vinogradara
i vinara Crne Gore
Tel: +382 (0)20 658 055
Email: vinogradari@t-com.me
www.crnogorskavina.com
www.montenegrinwines.com

Preporučujemo vam i druge aktivnosti!

Istražite:

- NP Lovćen - pješačke staze i vidikovce; dječiju edukativnu stazu;
- u selu Njeguši „Stazu pršute“, koja će vas odvesti do mjesta na kojima se suši čuvena njeguška pršuta;
- na Ivanovim Koritima „Adventure park“ - prepustite se adrenalinskim izazovima;
- na Cetinju „Istorijske staze“ - otkrijete svijet stare Crne Gore između srednjeg vijeka i modernog doba;



Preporučujemo vam i druge aktivnosti!

Istražite:

- NP Skadarsko jezero i postavku Informativnog centra u Rijeci Crnojevića;
- mrežu označenih pješačkih staza oko jezera;
- vinske podruge ovoga regiona, gdje će vas domaćini toplo dočekati sa časom vina ili domaćim sirom. Saznajte zašto je vino iz Drušića jedno od najkvalitetnijih u Crnoj Gori;
- „Umjetničku stazu“ u selu Smokovci, sa svojom jedinstvenom postavkom umjetničkih djela na otvorenom;
- Karuč i Dodoše i osjetite filmsku atmosferu ovih ribarskih sela;

Doživite:

- muzeje Cetinja – posebno „Dvor kralja Nikole“ i „Umjetnički muzej“;
- „Cetinjski manastir“ - otkrijete njegovu misteriju i značaj kulturnog blaga njegove riznice;
- veličanstveni pogled sa vrha Lovćena, na kojem se nalazi „Mauzolej Petra II Petrovića Njegoša“;

Uživajte:

- u domaćoj hrani u mnogim nacionalnim restoranima na Cetinju, Ivanovim koritima i Njegušima;
- u medovini, pršutu i siru;
- sjedeći sa društvom uz kafu, u sjenovitim terasama cetinjskih kafea.

Doživite:

- vožnju čunom po jezeru i upoznate jedinstveni biljni i životinjski svijet najvećeg jezera na Balkanu;
- pješačenje prema „Obodskom gradu“ iznad Rijeci Crnojevića i otkrijete njegov značaj u srednjovjekovnoj Crnoj Gori;
- jedinstvenu vožnju biciklom kroz svijet jezera, na markiranoj stazi između sela Dodoši i Žabljak Crnojevića;
- markesovsku atmosferu sela Poseljani - sa napuštenim vodenicama, vilama i vilenjacima;

Uživajte:

- u domaćoj hrani u nacionalnim restoranima u Rijeci Crnojevića;
- u domaćem vinu i kozjem siru;
- u specifičnom ukusu jezerskih riba kao što su krap i ukljeva, u restoranima u selima Karuč ili Dodoši.

MONTENEGRO

Uz podršku:



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Pčelarski putevi i priče

www.cetinje.travel





| | | | | |
|----------------------------|--------------------|---|---|--|
| 1.Lidija Martinović | | | | |
| Dubovik, Cetinje | | | | |
| | +382 (0)69 675 271 | | | |
| | | | | |
| X | 25 | ✓ | ✓ | |
| EN FR IT PY | | | | |

Ako posjetite pčelinjak porodice Martinović, saznaćete popularne pčelarske priče ovog kraja i otkriti zašto je kumstvo u narodu važnije od imanja i zašto je pčela najmudrija životinja.

Pčelinjak se nalazi u hrastovoj i bukovoj šumi lovcenskog masiva, na čijim padinama se nalazi mnoštvo medonosnih biljaka. Osim meda i ostalih pčelinjih proizvoda (vosak, propolis kapi) posjetioci ovdje mogu nabaviti i mnoge meleme i api terapiju kao i kozmetičke proizvode (kreme za njegu lica, losione i maske) koje Lidija i njen muž Milorad sami spravljaju, ugrađujući u njih dugogodišnje iskustvo i ljubav, kao garanciju kvaliteta ovih proizvoda, za koje su na sajmovima u okruženju dobijali brojne nagrade.



| | | | | |
|----------------------------|--------------------|---|------|--|
| 2.Nikola Martinović | | | | |
| Bajice, Cetinje | | | | |
| | +382 (0)69 352 003 | | | |
| | | | | |
| ✓ | 15-25 | ✓ | mini | |
| FR | | | | |

Da li ste znali da se med, kao metafora za velike životne mudrosti, nalazi u najljepšim stihovima poeme i drame „Gorski vijenac” najvećeg crnogorskog pjesnika Petra II Petrovića Njegoša (1813-1852)?

Nikola Martinović gaji duboku romantičnu posvećenost, ljubav i poštovanje prema pčelama. Vrsni med dobijen od pelina, majčine dušice, vrieska i divlje djeteline, kombinovan sa divljim planinskim voćem donio je Nikoli brojne nagrade na takmičenjima u susjednim zemljama. U njegovom gostoprimaljvom domu možete probati i med u saču, liker sa medom i zelenim orasima i voćne rakije.



| | | | | |
|----------------------------|--------------------|---|---|--|
| 3.Radojica Radović | | | | |
| Crna Greda, Cetinje | | | | |
| | +382 (0)69 551 380 | | | |
| | | | | |
| X | 15-20 | ✓ | ✓ | |
| PY FR EN | | | | |

Sv. Petar Cetinjski (1748-1830) je bio neustrasivi narodni vođa i učitelj, blage prirode i velikog autoriteta, kojem se pokoravao i najoporiji gorštak. Zbog njegovoga bogougodnog života narod ga je prozvaao svecem. U toku posjete pčelinjaku Radojice Radovića otkrićete kako je Sv. Petar savjetovao i prosvjećivao svoj narod.

Radojica nastavlja višegeneracijsku porodičnu tradiciju pčelarenja. U svom izložbenom prostoru nudi pčelinje proizvode – razne vrste meda, vosak, mlijječ, propolis, brojne poslastice spravljene od meda i voća, kao i klasičnu medovinu. Nudi i besplatnu edukaciju iz tehnologije pravilnog pčelarenja i konzumiranja meda.



| | | | | |
|-------------------------------|--------------------|---|------|--|
| 4.Danilo Vukmirović | | | | |
| Gornji Ceklin, Cetinje | | | | |
| | +382 (0)68 722 544 | | | |
| | | | | |
| ✓ | 15-20 | ✓ | mini | |
| EN IT | | | | |

Priče i legende, običaji i način razmišljanja viđenih ljudi prošlih vremena, čiji su životi bili vezani za pčelarstvo, sve to ćete upoznati u toku vaše posjete pčelinjaku Danila Bata Vukmirovića.

Ovaj zanimljivi poljoprivrednik, vinar i lovac, svoj pčelinjak je smjestio na porodično gumno, na kojem su seljani u davnim vremenima sjedili i ispredali priče i legende. Od meda, dobijenog od pelina, zanovjeti, kupine i drače, domaćin Danilo pravi prave poslastice: koktel sa voćem i koštunicama, medovinu, medenu rakiju, rakiju sa ljekovitim biljem i polenom. Neki od ovih proizvoda su na sajmovima u okruženju dobijali nagrade.



| | | | | |
|----------------------------------|--------------------|---|------|--|
| 5.Rajko Đurašković | | | | |
| Dujeva, Rijeka Crnojevića | | | | |
| | +382 (0)69 345 040 | | | |
| | | | | |
| ✓ | 15 | ✓ | mini | |
| EN IT | | | | |

Rajko se pčelarstvom počeo baviti na neobičan način. Jednom dok se kao mladić šetao pored mora iznenada se našao okružen rojem pčela. Rajko je ovaj događaj protumačio kao skrivenu poruku. Danas je uzorni pčelar.

A da li ste znali da po narodnom vjerovanju ne smijete ući u pčelinjak dok vas ne pozove pčelar? Posjećujući Rajkovo pčelarstvo saznaćete i mnoga druga narodna vjerovanja i praznovjerice vezane za pčelarstvo.

Svoje kvalitetne pčelarske proizvode - med sa polenom, propolisom i mlijječ, namjenjene za jačanje imuniteta, poslužiće vam na porodičnom gumnu, na kojem su nekada njegovi brastvenici ispredali priče i pjesme uz zvuke gusala.



| | | | | |
|---------------------------------|--------------------|---|------|--|
| 6.Momo Gazivoda | | | | |
| Rvaši, Rijeka Crnojevića | | | | |
| | +382 (0)67 877 087 | | | |
| | | | | |
| X | 10 | ✓ | mini | |
| EN | | | | |

Da li možete da povjerujete u to da je vosak u srednjem vijeku u Crnoj Gori bio mjera za plaćanje? Ovdje ćete saznati i mnoge zanimljivosti i činjenica o tome koliko su se med i proizvodi od meda cjenili u starim, srednjovjekovnim vremenima.

Smješten iznad vinograda, dom ovoga uzornog pčelara, vinara i lovca otvoren je za sve dobronamjerne putnike. Domaćin Momo će vam svoj kvalitetni med poslužiti u ambijentu stare kuće, pored ognjišta, uz tradicionalnu crnogorsku dobrodošlicu – lozovu rakiju.



| | | | | |
|---------------------------------|--------------------|---|------|--|
| 7.Pavle Jablan | | | | |
| Rvaši, Rijeka Crnojevića | | | | |
| | +382 (0)67 449 671 | | | |
| | | | | |
| ✓ | 10-25 | ✓ | mini | |
| EN PY | | | | |

O običajima i vjerovanjima vezanim za Božić i korištenju meda u toku tih prazničnih dana saznaćete u toku vaše posjete Pavlu Jablanu i njegovoj porodici. Ugostiće vas u svojoj kući, staroj par stotina godina. Porodica Jablan se bavi pčelarstvom i vinogradarstvom. Naročito su ponosni na svoje proizvode od meda sa kandiranim voćem. Šetnja kroz njegov mali i živopisni vinograd za vas će sigurno biti inspirativan doživljaj.

| | |
|----|--------------------------------|
| | Kontakt |
| | Domaći proizvodi |
| | Kapacitet prijema gostiju |
| | Rezervacije poželjne unaprijed |
| | Dostupno autobusom |
| EN | Poznavanje engleskog |



| | | | | |
|---------------------------|--------------------|---|------|--|
| 8.Danilo Jovičević | | | | |
| Češljari, Cetinje | | | | |
| | +382 (0)69 584 769 | | | |
| | | | | |
| X | 10 | ✓ | mini | |
| EN | | | | |

Ako posjetite dom ovoga predanog pčelara, otkrićete magični svijet srednjovjekovnih vjerovanja, vezanih za pčelarstvo.

Sa uzornog, živopisnog pčelinjaka, smještenog na starom porodičnom imanju, u srcu kamenog mora, gdje pčele imaju na raspolaganju kamena prostranstva obrasla pelinom, kupinom, dračom, domaćin Danilo vrca kvalitetni gusti zlatno-smeđi med i od njega pravi proizvode sa propolisom i polenom. On vjeruje u tradiciju, jer je ista održala njegovu porodicu na ovome surovom kraškom predjelu. I vjeruje da neke tradicionalne metode pčelarenja treba da budu zadržane u sadašnjem vremenu.



Posjetite cetinjske pčelinjake i otkrijte priče, istoriju i običaje vezane za pčelarstvo!

Pčelarski putevi i priče

NTO of Montenegro – INFO Service 1300 (24 hours a day)
www.montenegro.travel

LTO of the Historical Capital of Cetinje
Montenegro, Cetinje, Bajova 2
Tel: +382 41 230 250, 230 251
e-mail: ctturizam@yahoo.com
www.cetinje.travel

Lovćen National Park
Tel: 041 231 570, 041 761 128, 069 328 858
e-mail: uskokovicm@yahoo.com
www.nparkovi.co.me
Working hours: 09:00 am – 06:00 pm
(May 1st – November 1st)

Skadar Lake National Park
Tel: + 382 20 658 071
Email: jpnpcg@t-com.me
www.nparkovi.co.me
Working hours: 09:00 am – 06:00 pm
(May 1st – November 1st)

„Mausoleum at the Lovćen Mountain”
Contact cell: + 382 69 050 024
Working hours: 09:00 am – 06:00 pm

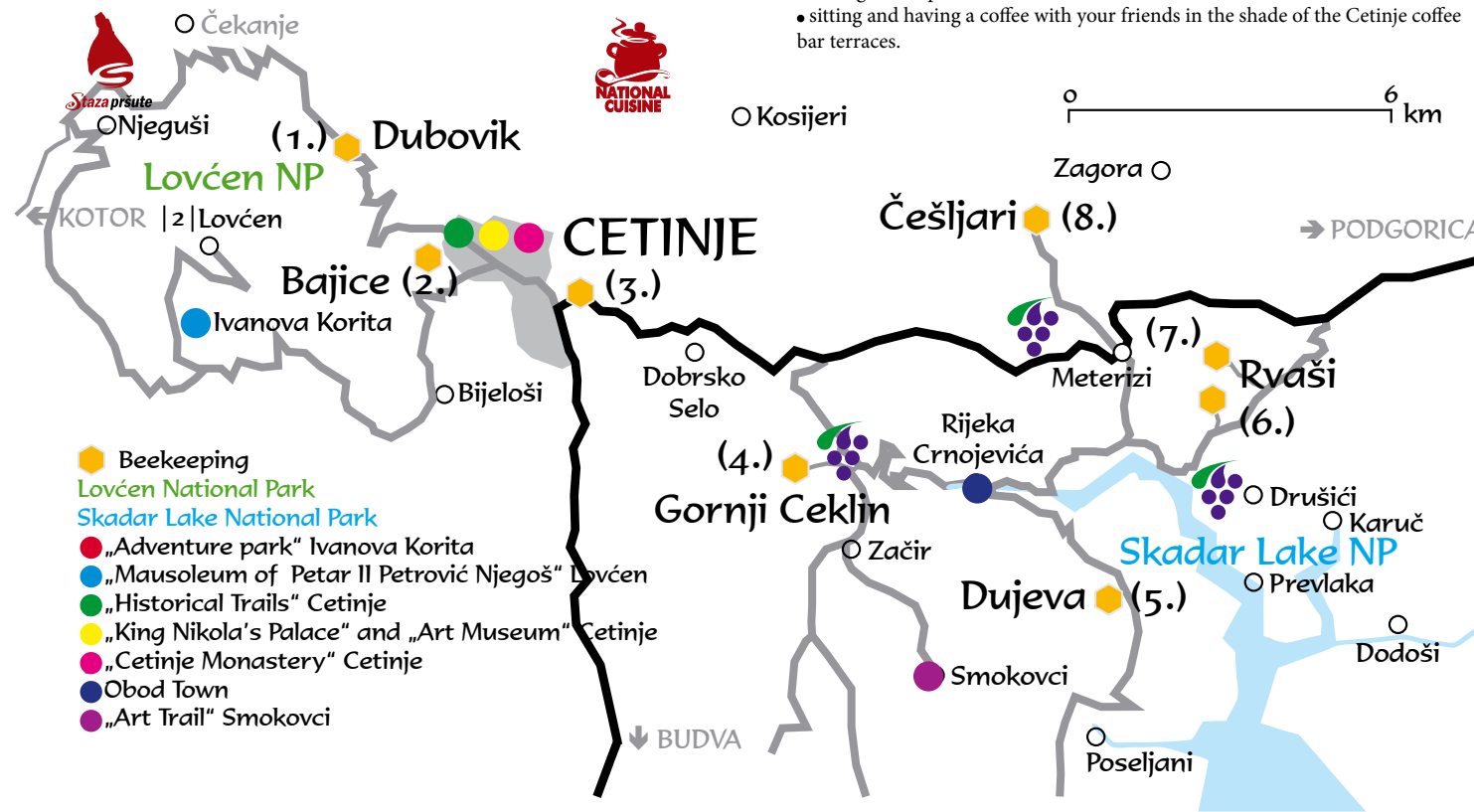
„National Museum of Montenegro”
Tel: +382 41 230 310
Email: nmcg@t-com.me
www.mnmuseum.org
Working hours: 09:00 am – 06:00 pm

**National Association of Wine
- Growers and Vintners of Montenegro**
Tel: +382 (0)20 658 055
Email: vinogradari@t-com.me
www.crnogorskavina.com
www.montenegrinwines.com

We also recommend the following activities!

Explore:

- Lovćen National Park; hiking trails and vantage points; children's educational track;
- Njeguši Village: Ham Trail (*Staza pršute*), demonstrating the places where the famous Njeguši prosciutto ham is dried;
- Ivanova Korita: the Adventure Park, where you can abandon yourselves to adrenalin sports;
- Cetinje: Historical Trails (*Istorijske staze*), where you can discover the spirit of old Montenegro during the time between the middle ages and the contemporary age;



We also recommend the following activities!

Explore:

- Skadar Lake National Park and the exhibition of the Information Center in the center of Rijeka Crnojevića;
- the network of marked hiking tracks around the Lake;
- the vine cellars of the area, where the hosts will welcome you warmly with a glass of wine or country-style cheese, and to find out why the wine from Drušić is one among the very best in Montenegro;
- the „Art Trail” in Smokovci Village, with its unique outdoor exhibition of artistic works;
- Karuč and Dodoši, and to feel the movie-like ambience of these fishing villages;

Experience:

- Cetinje museums, and particularly King Nikola's Palace (*Dvor kralja Nikole*) and „Art Museum” (*Umjetnički muzej*);
- the Cetinje Monastery (*Cetinjski manastir*) to discover its mystery and the importance of the cultural wealth stored in its treasury;
- a splendid view from the top of Mount Lovćen, upon which the „Mausoleum of Petar II Petrović Njegoš” also stands;

Enjoy:

- eating national food in the restaurants in Cetinje, Ivanova Korita and Njeguši;
- tasting mead, prosciutto ham and cheese;
- sitting and having a coffee with your friends in the shade of the Cetinje coffee bar terraces.

Experience:

- sailing on the Lake and becoming familiar with the unique flora and fauna of the biggest lake in the Balkans;
- hiking toward Obod Town (*Obodski Grad*) above Rijeka Crnojevića to learn about its importance during medieval Montenegro;
- biking through the flora around the Lake, along the track between the villages of Dodoši and Žabljak Crnojevića;
- the Márquezian ambience of the village of Poseljani, with abandoned water mills, dryads and elves;

Enjoy:

- eating national food in local restaurants in Rijeka Crnojevića;
- drinking local wine and eating goat's cheese;
- the specific taste of freshwater fish such as carp and bleak in restaurants in the villages of Karuč or Dodoši.

MONTENEGRO

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gtz



Honey Trails and Tales

www.cetinje.travel





| | | | | |
|-----------------------------|--------------------|---|---|--|
| 1. Lidija Martinović | | | | |
| Dubovik, Cetinje | | | | |
| | +382 (0)69 675 271 | | | |
| | | | | |
| X | 25 | ✓ | ✓ | |
| EN FR IT PY | | | | |

If you visit the apiary of the Martinovićs, you will hear popular stories about beekeeping in this region, discover why the concept of “kum” (an honorary position rather like that of godfather, best-man or best-friend) is more important to the people than their properties and why bees are considered the most intelligent animals.

The apiary is located in the oak and beech forest of the Lovćen massif, the slopes of which host an abundance of honey plants. In addition to honey and other bee products, visitors there are provided with a variety of balms, apitherapy and cosmetic products which Lidija and her husband Milorad prepare themselves, incorporating in them their many years’ experience and love, and which have won numerous prizes in exhibitions held in the region.



| | | | | |
|-----------------------------|--------------------|---|------|--|
| 2. Nikola Martinović | | | | |
| Bajice, Cetinje | | | | |
| | +382 (0)69 352 003 | | | |
| | | | | |
| ✓ | 15-25 | ✓ | mini | |
| FR | | | | |

Did you know that honey was a metaphor for the great philosophies of life, as incorporated in the verses of the poem “The Mountain Wreath” by the greatest Montenegrin poet of all times, Petar II Petrovic Njegos (1813 - 1852)?

Nikola Martinović nourishes a deep and romantic devotion to and love and respect for bees. The excellent honey made from wormwood, creeping thyme, winter and wild clover (in combination with wild mountain fruits) has won Nikola numerous prizes in competitions held in neighboring countries. In his hospitable and welcoming home there is always the opportunity to taste honey with honey-comb and liqueur with honey, green walnuts and fruit brandies.



| | | | | |
|----------------------------|--------------------|---|---|--|
| 3. Radojica Radović | | | | |
| Crna Greda, Cetinje | | | | |
| | +382 (0)69 551 380 | | | |
| | | | | |
| X | 15-20 | ✓ | ✓ | |
| PY FR EN | | | | |

Saint Peter of Cetinje - *Sv. Petar Cetinjski* (1748 - 1830) was a brave national leader and a mild-tempered and greatly respected person revered even by the most stubborn of highlanders. Due to his God-pleasing lifestyle, the people proclaimed him a Saint. If you pay a visit to the apiary of Radojica Radović, you will discover how St. Peter of Cetinje advised and instructed his people.

Radojica has continued the multigenerational family beekeeping history. In his exhibition room, he offers bee products of such various types as honey, beeswax, beebread, propolis and numerous other confections made with honey and fruit, as well as classic mead. He offers also a free lesson in the technology of beekeeping and honey consumption.



| | | | | |
|-------------------------------|--------------------|---|------|--|
| 4. Danilo Vukmirović | | | | |
| Gornji Ceklin, Cetinje | | | | |
| | +382 (0)68 722 544 | | | |
| | | | | |
| ✓ | 15-20 | ✓ | mini | |
| EN IT | | | | |

If you pay a visit to the apiary of Danilo Bato Vukmirović you will be acquainted with stories, legends and customs of respectable predecessors whose lives were devoted to beekeeping. This very interesting farmer, vintner and hunter located his apiary on the family threshing floor, where the villagers used to sit and tell stories and legends in the past.

Danilo uses honey made from wormwood, Dalmatian laburnum, blackberries and Jerusalem thorn to make real confections such as honey, pollen, propolis, fruit and stone-fruit cocktails, mead, honey brandy, brandy with medical herbs and pollen. Some of these products have won prizes in exhibitions held in neighboring countries.



| | | | | |
|----------------------------------|--------------------|---|------|--|
| 5. Rajko Đurašković | | | | |
| Dujeva, Rijeka Crnojevića | | | | |
| | +382 (0)69 345 040 | | | |
| | | | | |
| ✓ | 15 | ✓ | mini | |
| EN IT | | | | |

Here is the legend of how Rajko started beekeeping. One day, while he was a young man, he was walking by the sea and found himself suddenly surrounded by a stray bee swarm. Rajko interpreted this as a hidden sign and message. He is still a distinguished beekeeper and admirer of bees.

Did you know that according to popular belief nobody is allowed in a bee yard without being first invited by the beekeeper? If you visit Rajko’s bee yard, you will also learn many other popular beliefs and superstitions related to beekeeping. He will serve his high quality products, i.e. honey with wormwood, propolis and beebread, (which are aimed at immune system boosting) at his family threshing floor where his ancestors used to sit and tell stories and poems accompanied by the gusle (a one-stringed Montenegrin fiddle).



| | | | | |
|---------------------------------|--------------------|---|------|--|
| 6. Momo Gazivoda | | | | |
| Rvaši, Rijeka Crnojevića | | | | |
| | +382 (0)67 877 087 | | | |
| | | | | |
| X | 10 | ✓ | mini | |
| EN | | | | |

Can you believe that beeswax used to be the currency in Montenegro during the middle ages? You can find out numerous other interesting pieces of information here and facts concerning the valuation of honey and honey products during the old, medieval times.

Situated above the vineyard, this distinguished beekeeper, vintner and hunter keeps his door open for all friendly travelers. Momo will serve you high-quality honey within the ambience of his old house, in front of the fireplace, and he will drink a traditional Montenegrin toast – grappa brandy - to you.



| | | | | |
|---------------------------------|--------------------|---|------|--|
| 7. Pavle Jablan | | | | |
| Rvaši, Rijeka Crnojevića | | | | |
| | +382 (0)67 449 671 | | | |
| | | | | |
| ✓ | 10-25 | ✓ | mini | |
| EN PY | | | | |

If you pay a visit to Pavle Jablan and his family (who will host you in their 100 year old farmhouse), you will learn about the customs and beliefs related to Christmas and the baptism of honey during those holy days. The Jablans are actively involved with beekeeping and grape growing. They are particularly proud of their honey products with candied fruits.

A walk throughout his small but picturesque vineyard is hugely informative.

| | |
|----|-------------------------------|
| | Contact |
| | Homemade products |
| | Suitable for groups to... |
| | Prior reservation recommended |
| | Accessible by bus |
| EN | English spoken |



| | | | | |
|----------------------------|--------------------|---|------|--|
| 8. Danilo Jovičević | | | | |
| Češljari, Cetinje | | | | |
| | +382 (0)69 584 769 | | | |
| | | | | |
| X | 10 | ✓ | mini | |
| EN | | | | |

If you visit the home of this devoted beekeeper, you will discover a magic world of medieval beliefs related to beekeeping.

There, in his exemplary and picturesque bee garden situated on the old family property, in the hearth of the stony sea, bees can enjoy an abundance of wormwood, blackberries and Jerusalem thorn.

Danilo extracts high-quality and dense golden-brown honey from which he makes products with propolis and pollen. He believes in this tradition since it has supported his family in their everyday life within this harsh karst region. He also believes that certain traditional methods of beekeeping should be preserved now and for the future.